

AUGUST 2014 SELECTION

2013 Chardonnay

This New World style 100% Chardonnay was aged 9 months in French oak, with full malolactic fermentation.

Pasta with Salmon Caviar (foodandwine.com)

- Salt
- 1/2 lb dry tagliarini or fettuccine
- 2 tbsps unsalted butter
- 1 shallot, minced
- 1/4 cup plus 2 tablespoons crème fraîche or sour cream
- 1 tbsp finely chopped flat-leaf parsley
- 1 tsp chopped tarragon
- Freshly ground pepper
- 2 ozs thinly sliced smoked salmon, cut into 1/2-inch ribbons (1/2 cup)
- 4 ozs salmon caviar

Instructions

1. Bring a large pot of water to a boil and add a large pinch of salt. Add the tagliarini and cook until al dente. Drain the pasta, reserving about 1/2 cup of the cooking water.
2. In a large, deep skillet, melt the butter over moderate heat. When the foam subsides, add the minced shallot and cook over moderately low heat for 2 minutes, stirring. Add the crème fraîche, parsley and tarragon. Stir in about 1/4 cup of the reserved pasta cooking water and season with pepper. Add the pasta and smoked salmon ribbons and toss well. Add up to 2 more tablespoons of the reserved cooking water if the pasta seems too dry. Remove from the heat. Add three-fourths of the caviar and toss gently. Serve in shallow bowls, garnished with the remaining caviar.

2013 Norton

This is a traditional Norton, but blended with 25% cabernet franc to tame the temper the varietal's intense character.

Beef Tenderloin Sandwich w/ Norton-Shiitake Sauce (foodandwine.com)

- 8 tbsps Unsalted Butter
- 6 Garlic Cloves, minced
- 4 Scallions, minced
- 1 1/2 lbs Shiitake Mushrooms, stemmed, caps thinly sliced
- 1 1/2 tsps Chili Powder
- 1 1/2 tsps Thyme, dried
- Black Pepper, coarsely ground
- 2 cups Beef Stock (or low-sodium broth)
- 2 cups Rappahannock 2013 Norton (or other dry red wine)
- 1 tbsp Soy Sauce
- 1 tsp Cornstarch (dissolved in 1 tbsp cold water)
- Salt
- 2 Baguettes
- 2 lbs Filet Mignon (sliced 1/2 inch thick)
- Extra Virgin Olive Oil (for brushing)

Instructions

1. In a large, deep skillet, melt 4 tablespoons of the butter. Add one-third of the minced garlic and all of the scallions and cook over moderately high heat for 1 minute. Add the shiitakes and cook until slightly softened, about 2 minutes. Add the chili powder, thyme and 1 teaspoon of pepper and cook over moderate heat, stirring occasionally, until the shiitakes begin to brown, about 5 minutes. Add the stock, wine and soy sauce and bring to a boil. Simmer gently until reduced to 1 cup, about 40 minutes. Stir the cornstarch slurry and whisk into the liquid. Cook, stirring, until slightly thickened, about 2 minutes. Season with salt; keep warm.
2. Preheat the broiler. Cut the baguettes into thirds and split the pieces lengthwise, taking care not to cut all the way through. In a small saucepan, melt the remaining 4 tablespoons of butter. Add the remaining minced garlic and cook over low heat until fragrant, about 4 minutes. Brush the garlic butter on the baguettes and sprinkle lightly with salt. Broil the bread, cut side up, for about 1 minute, until golden.
3. Preheat a grill pan. Brush the tenderloin slices with oil; season with salt and pepper. Grill the meat in batches over high heat, turning once, until charred and medium-rare, about 5 minutes. Dip the meat in the mushroom sauce and arrange on the baguettes. Spoon the mushroom sauce on top, close the sandwiches and serve.